

City of Newton



Setti D. Warren
Mayor

HEALTH AND HUMAN SERVICES DEPARTMENT
Deborah C. Youngblood, PhD, Commissioner
1000 Commonwealth Avenue
Newton, MA 02459-1544
Telephone 617.796.1420 Fax 617.552.7063
TDD/TTY 617.796.1089



REQUEST FOR VARIANCE TO USE ACIDIFICATION AS A METHOD OF FOOD PRESERVATION
PLEASE PRINT LEGIBLY

Date: _____

Establishment Name: _____

Establishment Address: _____ Newton, MA Zip: 024_____

Phone Number: _____

Company and Person who wrote the HACCP (Hazard Analysis Critical Control Point) Plan: _____

Company Phone Number (who wrote the HACCP Plan): _____

Food Product to be Acidified: Sushi Rice ☐ Other (Specify) ☐: _____

As required by 105 CMR 590.000 and FDA Food Code 2013 § 3-502.11, § 8-103.10 and § 8-201.13, I hereby request a Variance to use Acidification as a means of food preservation for Sushi Rice. Included is the required HACCP plan containing information according to § 8-201.14 (Contents of a HACCP Plan) and the validated pH laboratory test results for the Acidified Sushi Rice. I attest to the accuracy of the information provided and affirm to comply with the current jurisdictional code and allow the regulatory authority access to the establishment as specified under § 8-402.11 and to the records as specified under §§ 3-203.12 and 5-205.13 and subparagraph 8-201.14(D)(6).

APPLICATION MUST BE COMPLETELY FILLED OUT. INCLUDE ALL REQUIRED INFORMATION AND A FEE PAYABLE TO "CITY OF NEWTON"

CASH AND CREDIT CARDS ARE NOT ACCEPTED AT THIS TIME.

Special Process Fee Review: \$ 50.00

Signature: _____

Print: _____ Title: _____

Official Use Only

Fee Received: \$ _____ Check Number: _____



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GRANTED VARIANCE TO USE ACIDIFICATION AS A METHOD OF FOOD PRESERVATION **PLEASE PRINT LEGIBLY**

The Newton Health and Human Services Department GRANTS a VARIANCE to use Acidification as a method of food preservation to render a food as non-TCS (Time / Temperature Control for Safety Food) as required by 105 CMR 590.000 and FDA Food Code 2013 § 3-502.11, § 8-103.10, § 8-201.13, and § 8-201.14

Establishment Name: _____

Address: _____ Newton, MA Zip: 024_____

Establishment Phone Number: _____

The above establishment is permitted to use acidification as a method of food preservation rather than as a method of flavor enhancement for:

Sushi Rice ☐ Other (Specify): ☐ _____

This Variance is Granted under the following conditions:

1. The establishment will strictly adhere to all procedures as set forth in the HACCP Plan and maintain all necessary records.
2. The monitoring records must be reviewed and signed at least once per day by the person in charge (PIC) of the establishment and maintain on site for at least 30 days. The records shall be available for the Health and Human Services Department's Environmental Health Specialists.
3. The HACCP Plan must be reviewed and signed by an individual who is HACCP trained, at least once annually and maintained on site at all times.
4. The pH of the product shall be validated (tested) at a laboratory at least once every twelve (12) months. The test results must be forwarded to the Newton Health and Human Services Department. This variance is effective only after the initial test results have been received by the Newton Health and Human Services Department.
5. This variance shall be specific to the location and process as set forth in your application and is **NOT TRANSFERABLE**.
6. The PIC must demonstrate that the employee (s) performing pH measurement has been adequately trained to use the pH meter / pH test papers and measurement of the pH of the product.
7. **Any changes to the process (change in the recipe) or HACCP Plan as submitted will render this variance null and void. This includes changes in the raw material such as rice vinegar concentration or other acidifier. (The brand may change but not the concentration).**

I have read and understand the requirements of this Granted Variance. I agree to comply with these requirements, all provisions of 105 CMR 590.000 and FDA Food Code 2013. The legal owners of this said establishment assume any and all liability for any injury resulting from the use of acidification as a method of food preservation.

Print: _____ Date: _____
Legal Owner / Agent

Signature: _____

For Official Use Only

Granted By: _____ Date: _____
Deborah C. Youngblood, PhD
Health and Human Services Commissioner